

# El Maestro Sierra



## *Palo Cortado*

**Dry wine aged in American oak barrels under flor yeast and later oxidative ageing.**

**20 % vol.**

**Grape variety: 100% Palomino.**

The Palo Cortado is a legendary wine.

Its name derives from one of the most common practices in the bodega; the chalk marking of the butts to record their development. In fact Palo Cortado refers to the cross mark made by the cellar master when finding a butt with unusual organoleptic characteristics. This typically means a butt with a stronger body, which indicates a different evolution for a wine.

Therefore, the Palo Cortado El Maestro Sierra is a fortified wine of varied making and ageing. Its beginnings are those of a Fino, which will develop under the flor yeast. But its end is that of an oxidative ageing Oloroso. The result is a wine of a bright mahogany colour, clear, with bronze tonalities. It shows the delicate and elegant aromas of an old amontillado, and at the same time the roundness of an Oloroso.

**To the senses: big, long, balanced and elegant.  
For El Maestro, it goes with... game meats.**

Bodegas El Maestro Sierra.  
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